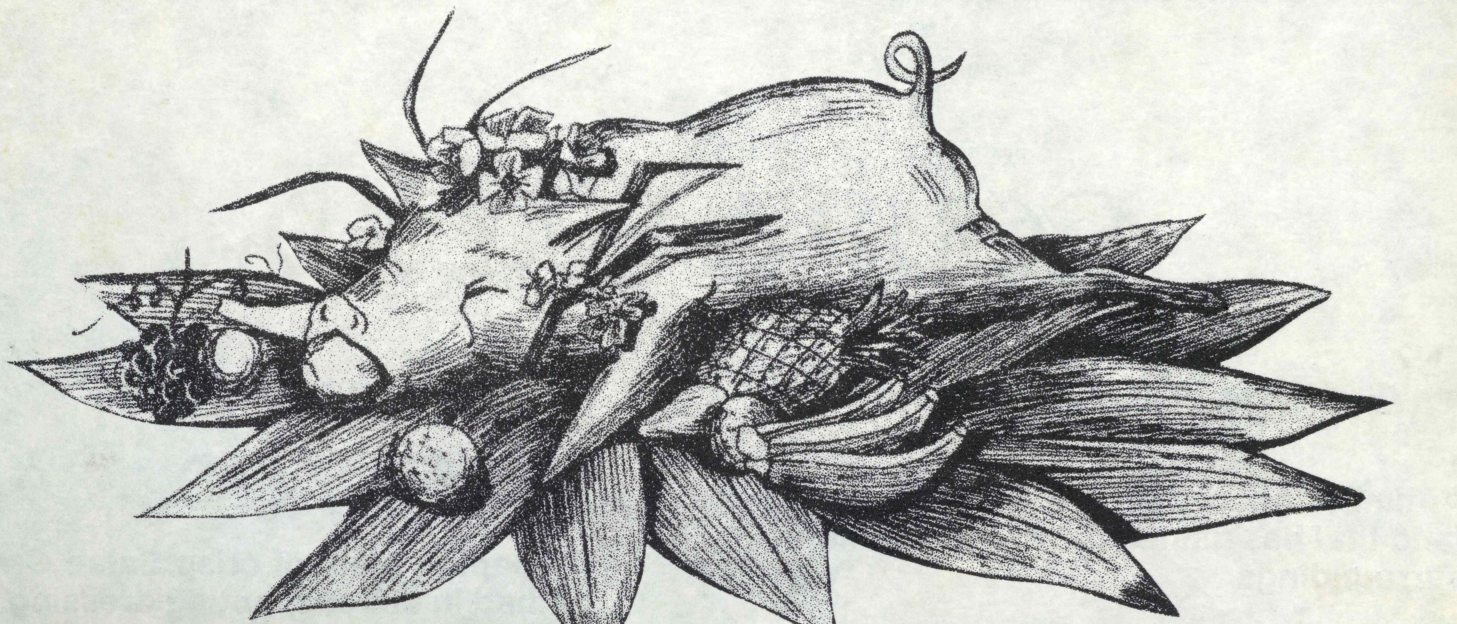
the LUAU

Welcome to Luau

WELCOME TO THE

LUAU



A thousand year old tradition . . . The roast suckling pig as we know it today is a product of Chinese banquet dining . . . a feast for ancient war lords in celebration of victories and conquests. Skilled Chinese cooks roasted the whole pig over treated coals to produce the exquisite taste and flavor.

Today we have borrowed from these Chinese recipes to prepare a whole roasted suckling pig . . . with an apple stuffed in his mouth . . . and flanked by fresh fruits and vegetables in the form of a Polynesian lei.

If you are planning a banquet or a special dinner, our famous Roast Suckling Pig will make it most memorable and enjoyable. Twenty-five persons and two weeks advance notice are requested please. Call us for further details.

Witt Clemons (warren)
3-10-75

AT THE BEGINNING

POLYNESIAN TIDBITS

A selection of our most popular appetizers, Char Su, Hawaiian Ribs and Shrimp Puffs 2.30

RUMAKI

Tender Chicken Livers and Crisp Water Chestnuts wrapped in Hickory Smoked Bacon 2.25

HAWAIIAN BARBECUED RIBS

Tender little pig Ribs marinated in a secret sauce and barbecued to a turn—an exotic treat 2.25

EGG ROLL

Tissue thin pastry rolled around a delicate core of tender chopped Oriental Vegetables, Ham and Chicken fried to a crisp turn 2.25

CHAR SU

Thin Slices of Barbecued Pork sprinkled with Sesame Seeds 2.25

SHRIMP PUFFS

A blend of finely chopped Shrimp, Almonds, and a seasoning of Herbs wrapped in Bacon, dipped in Batter and crisply fried 1.95

FRIED SHRIMP

Jumbo Shrimp dipped in a tasty Chinese batter and fried to a golden brown 2.25

JUMBO SHRIMP COCKTAIL

Selected Shrimp bathed in our own mouth watering sauce 2.30

SOUP & SALAD

TAHITIAN ONION SOUP

An importation from the French homeland that has gained flavor from its new surroundings .85

WON-TON SOUP

Tender Won-Ton skins simmered in a flavorful Chinese chicken broth .85

EGG DROP SOUP

A blend of Chinese Vegetables and exotic spices flavored with Chicken Egg drops .75

LUAU'S SPECIAL TOSSED SALAD

A heaping plate of crisp Salad Greens, bathed in our enchanting dressing, topped with crunchy croutons, crumbled bacon and chopped egg 1.15

CHEF'S SALAD

A meal by itself. A king size portion of fresh garden greens, topped with Julienne slices of Chicken, baked ham and Cheddar Cheese. Served with your choice of our own famous dressings, crumbled bacon and anchovy filets 2.25

SALAD DRESSINGS

Green Goddess
Blue Cheese
Honey French
1000 Island
Italian

LUAU DINNER

Hawaiian Rib . . . Shrimp Puff . . . Rumaki
followed by
Celestial Chicken
Sweet & Sour Shrimp Malayan Steak
Almond Pork
surrounding
Steamed or Fried Rice
Buttered Euphrates Wafferettes
then
Fresh Coconut Ice Cream with Fortune Cookie

$5.95

CELESTIAL CHICKEN

Boned chicken breasts rolled in Chinese batter, sprinkled with Sesame Seeds and browned to golden perfection, served with a heavenly sauce 4.90

CURRY DISHES

SHRIMP OR CHICKEN

CALCUTTA

Hot curries, unthickened, a combination of meats, potatoes, carrots, squash, cucumbers and onions.

SUSU

SuSu (meaning cream) . . . these curries are mild and flavorable, a blending of celery, mushrooms and onions with a heavy cream curry base.

$4.60 **per person**

OTHER POLYNESIAN DISHES

ALMOND CHICKEN

Succulent, tender chicken pieces sauteed then cooked with crisp Chinese vegetables and steeped in a rich broth with fried almonds. . . 4.25

MALAYAN STEAK

Choice beef pieces sauteed in a delicate oyster sauce and cooked with select mushrooms in a hearty chicken stock. 5.15

ALMOND PORK

Choice pork tenderloin pieces sauteed then cooked with crisp Chinese vegetables and steeped in a rich broth with fried almonds. 4.25

MAHI-MAHI

The fabled Fish of the Pacific Islands served with a rich lemon butter, sprinkled with chopped macadamia nuts—served with Baked or Bedspring Potatoes and Dinner Salad. 4.90

STUFFED SHRIMP

Jumbo Fresh Shrimp stuffed with savory white Crabmeat — served with Baked or Bedspring Potatoes, Tartar Sauce and Dinner Salad. . . 5.35

CHICKEN CHOW MEIN

A happy marriage of tender diced Chicken and Crisp Chinese Vegetables cooked in a rich broth and served with crisp browned Noodles. . . 4.55

PORK CHOW MEIN

A happy marriage of tender diced Pork and Crisp Chinese Vegetables cooked in a rich broth and served with crisp browned Noodles. . . 4.55

SWEET AND SOUR SHRIMP

Jumbo Shrimp dipped in a tasty Chinese batter and fried to a golden brown and steeped in a tangy Sweet and Sour Sauce. 4.90

SWEET AND SOUR PORK

Tender slices of Pork, simmered in a spicy sauce of Chinese Fruit and Vegetables. 4.55

TERIYAKI

Tender succulent Tenderloin Strips sauteed in butter, then cooked in a sauce blended with Sake (Rice Wine). 5.20

PRESSED MANDARIN DUCK

Young, Long Island Duckling, steamed, boned and pressed-molded and fried-covered with a delectable Wild Plum Sauce and topped with crushed almonds. 4.95

CHILDREN'S MENU

(UNDER 12 YEARS OF AGE)

Sesame Chicken Leg Steamed Rice
Cream Gravy Buttered Euphrates Waferettes
Fresh Coconut Ice Cream with Fortune Cookie
Milk

2.90

LUAU VEGETABLES

SNOW PEAS AND WATER CHESTNUTS

The crisp tender Pea Pods with the crunchy, nutty Water Chestnuts simmered in Chicken Broth. 2.90

BANANAS LUAU

Succulent slices of selected bananas, dipped in a tasty Chinese batter and fried to a golden brown. .85

CHINESE FRIED RICE	.85
STEAMED LONG GRAIN RICE	.85
IDAHO BAKED POTATO	.85

LUAU WINE LIST

7.65

7.95

8.25

HAWAIIAN SKEWERED BEEF

Tenderloin Tips with fresh Mushrooms, Onions and Bell Peppers, impaled on Skewers and broiled and served with a Butter Sauce—served with Fried Rice and Dinner Salad 5.70

CHOPPED SIRLOIN STEAK - HAWAIIAN

Choice Chopped Sirloin 10 oz. garnished with grilled Bananas and Pineapple—served with choice of Baked or Bedspring Potatoes and Dinner Salad 5.20

BROILED LOBSTER TAILS

Drawn butter—served with Baked or Bedspring Potatoes and Dinner Salad 8.35

SIRLOIN STEAK A LA LUAU

U.S. Choice Sirloin Steak, Charcoal broiled to perfection and served with a specially exotic mustard sauce, a great change of pace! 7.25

To compliment your dinner, we recommend a wine from our selection. Just ask your Wahine.

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ROSÉ

Lancers	½ Bottle	4.45
	Bottle	8.30
Paul Masson	½ Bottle	2.55
	Bottle	4.35
Mateus	½ Bottle	4.25
	Bottle	7.85

RED

Taylor's Lake Country Red	Bottle	4.25
Beaujolais Cruse	Bottle	7.10
Zinfandel	Bottle	6.70
Paul Masson—Burgundy	½ Bottle	2.55
	Bottle	4.35

in a sauce blended with Sake (Rice Wine). 5.20

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STEAMED LONG GRAIN RICE	.85
IDAHO BAKED POTATO	.85

WHITE

Liebfraumilch	Bottle	5.10
Paul Masson Chablis	½ Bottle	2.55
	Bottle	4.35
Taylor's Sautern	Bottle	4.25

CHAMPAGNE

Cold Duck	Split	7.80
	Bottle	10.40
Paul Masson	Split	5.85
	Bottle	10.40

7.65

7.95

8.25

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Steamed Rice
Cream Gravy
Buttered Euphrates Waferettes
Fresh Coconut Ice Cream with Fortune Cookie
Milk

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STEAMED LONG GRAIN RICE	.85
IDAHO BAKED POTATO	.85
STUFFED IDAHO POTATO	.85
BEDSPRING POTATO	.85

MAINLAND SPECIALTIES

CHOICE FILET MIGNON

A tender selection from the heart of the meat, marinated before broiling on Charcoal—served with Baked or Bedspring Potatoes and Dinner Salad 7.65

CHOICE SIRLOIN STRIP STEAK

14 ounces of selected aged meat that we serve with pride. Choice of Baked or Bedspring Potatoes and Dinner Salad 7.95

STEAK AND LOBSTER

For our Steak and Lobster Lovers—A Filet Mignon char-broiled to your taste and a succulent, juicy lobster tail with drawn butter. This delightful combination is served with a Dinner Salad and your choice of Baked or Bedspring Potatoes 8.25

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SWEET THOUGHTS

TROPICAL ORANGE PIE

The concentrated gold of the Tropics. Frozen into a crust of crumbled Graham crackers, topped with whipped cream.

.75

CHEESE CAKE

A delicate blend of Cheeses, baked with Graham Cracker Crust, and topped with Sour Cream.

.75

KONA ICE CREAM

Ice Cream nestled with Bananas and Pineapple, topped with Fruit Nectar and served with flaming Rum poured from a Skull Mug.

1.45

COCONUT ICE CREAM

The rich nutty flavor of fresh Coconuts blended to our formula with rich buttery cream.

.75

WATERMELON SHERBERT

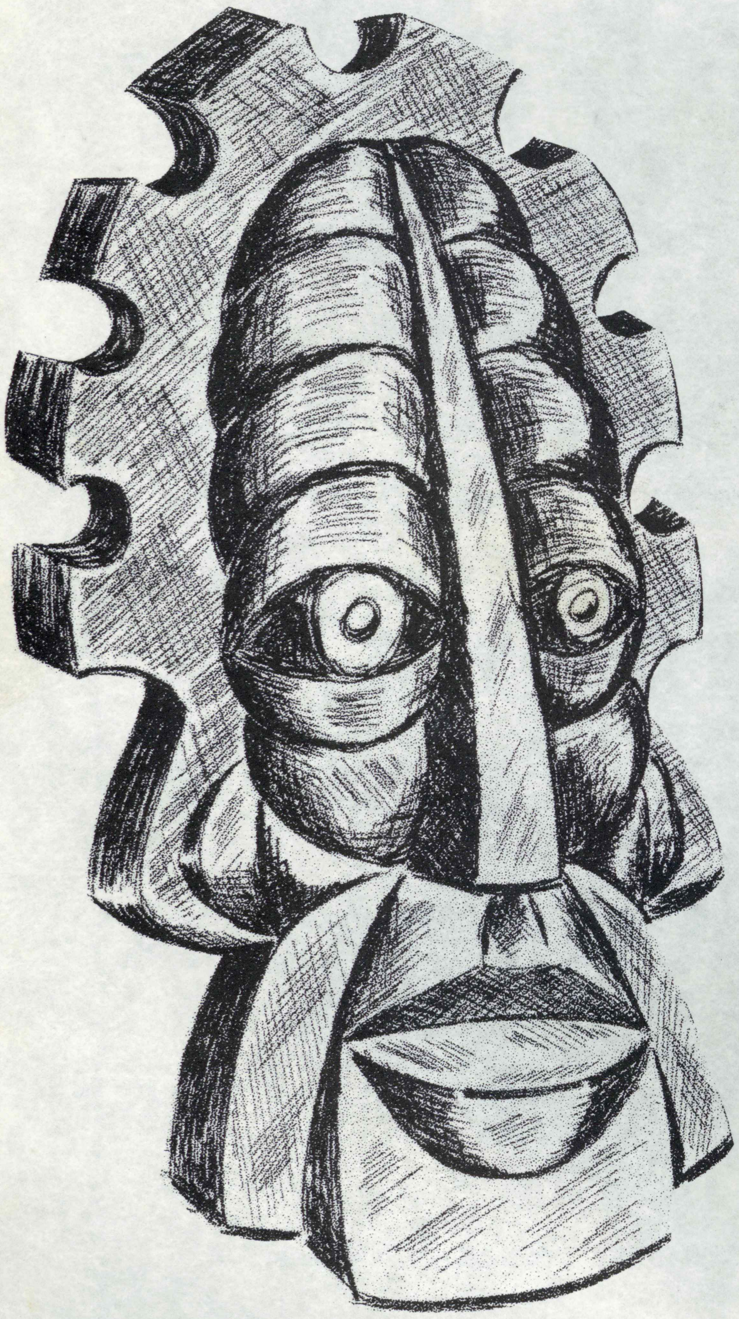
The only thing missing is the seed—a Watermelon that is always just right.

.70

BANANA ROYALE

Bananas Luau, bedded in whipped cream and covered with Pineapple Honey Sauce.

.95



BEVERAGES

LUAU COFFEE

Whipped cream floats on rich coffee sweetened by sugar and the goodness of the grape. The ideal finish to a superb evening.

1.75

ISLAND MIST

You'll love this change of pace for your palate. Our favorite coffee liquor, plus Brandy, blended together in a Brandy snifter, on the rocks.

2.00

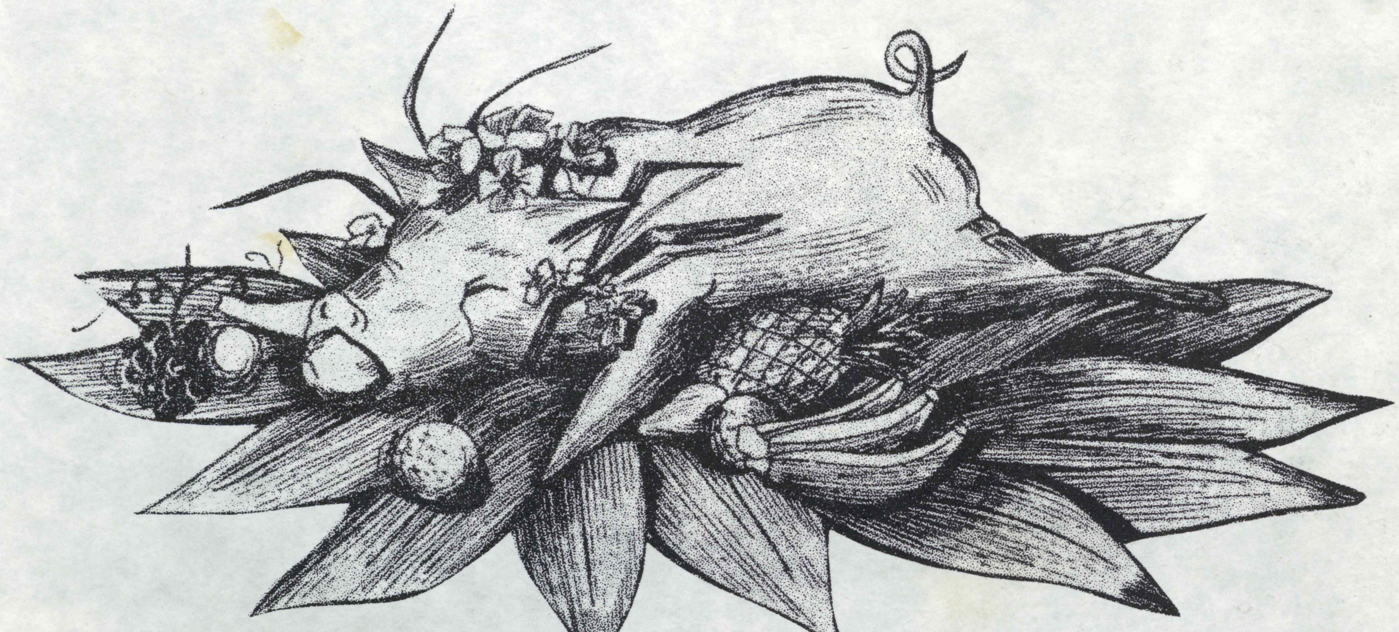
HOT BUTTERED RUM

Strong and spicy, not too sweet, made with 151 proof Rum. Now you're ready to walk the plank.

2.00

JASMINE TEA *Hot and exotic* 30

COFFEE, TEA, MILK 25



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